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RED CROSS

COMBINATION RANGES

The POPULAR



CATALOG NO. 61

CO-OPERATIVE FOUNDRY CO.
Rochester, New York

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CCA

"Good Cooking Made Certain"

RED CROSS POPULAR RANGE

Series G—Combination for Gas and Coal

A COMBINATION range which would give maximum cooking and baking efficiency, at minimum cost of purchase and upkeep, was the dominant idea behind the designing and building of the Red Cross Popular Range.

That this ambition has been fully realized is evidenced by the satisfactory sale the Red Cross Popular has enjoyed since its production and its ever-growing popularity—it is truly a "popular" range.

The Red Cross Popular is an all-cast iron range. It is made in one size only, with an 18-inch baking oven. It is large enough for the average family, yet small enough for the family of two. There is a wide variety of labor-saving equipment adaptable to this single model.

A combination oven for baking with gas and coal is used in all of the Series G Red Cross Popular Ranges. The Series C has no combination oven but provides Elevated Baking and Broiling Ovens for use with gas. Both series are illustrated and described in this catalog.

On pages four and five you will find a brief description of a few of the more important parts of the Popular. Perhaps the biggest point of advantage in Popular construction, however, and the reason for its uniformly good cooking and baking qualities, is the almost perfect co-ordination of its various parts. The fire box, oven, flues, etc., are all correct in relation to size, weight and capacity.

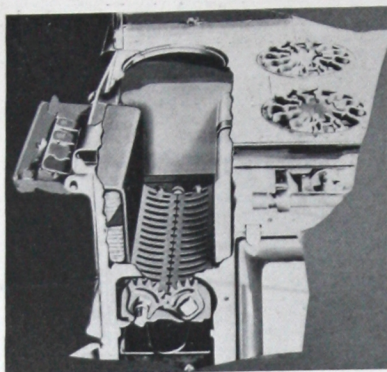
There is a quiet, distinctive beauty about the Red Cross Popular that is impelling. Its plain, simple lines and the slightly cushioned panel effect result in a very pleasing appearance. The Red Cross Popular can be furnished in lustrous gray porcelain enamel finish or velvet black, but for purposes of illustration, each model in this catalog is shown in one finish only—either the gray or black.

The Good Housekeeping Institute has tested and approved both the Series G and C Red Cross Popular Range. The Seal of Approval appears on all models.

Be sure to specify, when ordering, whether the range is for use with natural or manufactured gas.

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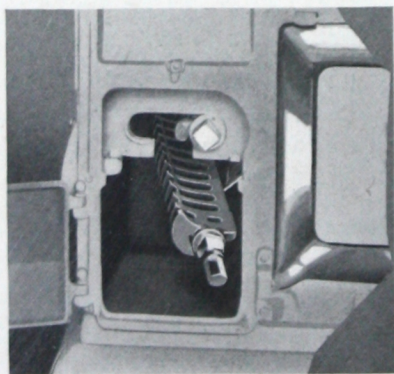
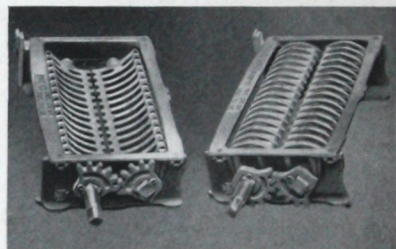
THE UNUSUALLY DEEP AND AMPLE FIRE BOX

The unusually long, wide and deep fire box of heavy, rugged bricks and carefully fitted parts, is an important feature in all Red Cross Combination Ranges. This assures perfectly uniform baking qualities, economy in fuel and easy control of heat distribution. Note the ample water front.

THE DUPLEX STYLE GRATE AS USED IN THE RED CROSS POPULAR

This type of grate, as used in the Red Cross Popular Range, is very efficient. For burning coal, its top surface is slightly concaved and provides just the right amount of free air passage to insure fuel economy. To operate, the grate is turned half over, then back, and this creates a new bed of fire without packing down the balance of the burning fuel.

When it is desired to burn wood, the grate is simply reversed and the flat surface turned up.



GRATES INSTANTLY RE- MOVABLE AND A HIGH, DEEP ASH PIT

The picture shows how easily the Popular Duplex style grate may be removed. No bolts or pins to delay the operation; just lift up the splice and drop down the bars—it's easy!

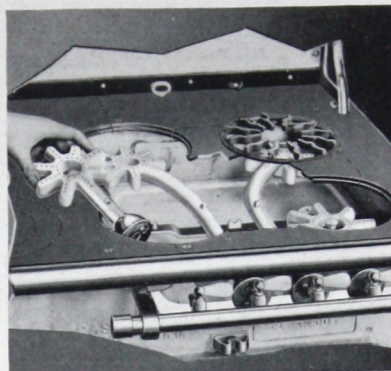
There is a decided advantage in the big, roomy ash pit; it not only allows for a large ash pan, but provides for free circulation of air to the grate area.

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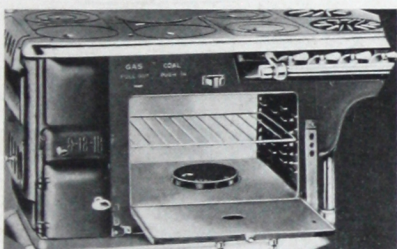
REMOVABLE COOKING BURNERS AND THE COOKING TOP EQUIPMENT

Cooking burners require frequent cleaning to insure economical and efficient operation. How simple and easy it is to lift them from the Red Cross Combination Range is shown in the picture.

There are three regular burners, one giant and one simmering burner. Automatic lighter is optional. Cooking burners are also enameled on all enamel finish ranges.



THE PATENTED COMBINATION OVEN FOR BAKING WITH GAS OR COAL



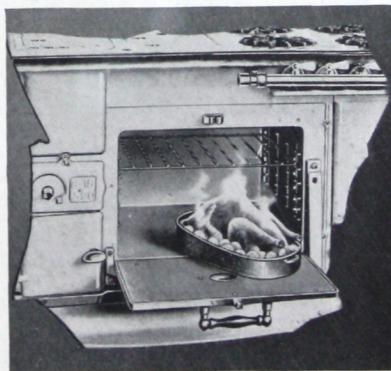
Simple and efficient in operation, this patented combination oven gives equally good results in baking with gas or coal. To operate, the burner plate is simply turned up, with the cover lifter, for use with gas (see picture), or down flush with the oven bottom for use with coal. There are no racks or baffle plates to remove.

The patented combination burner feature in this oven is used in Series G ranges only.

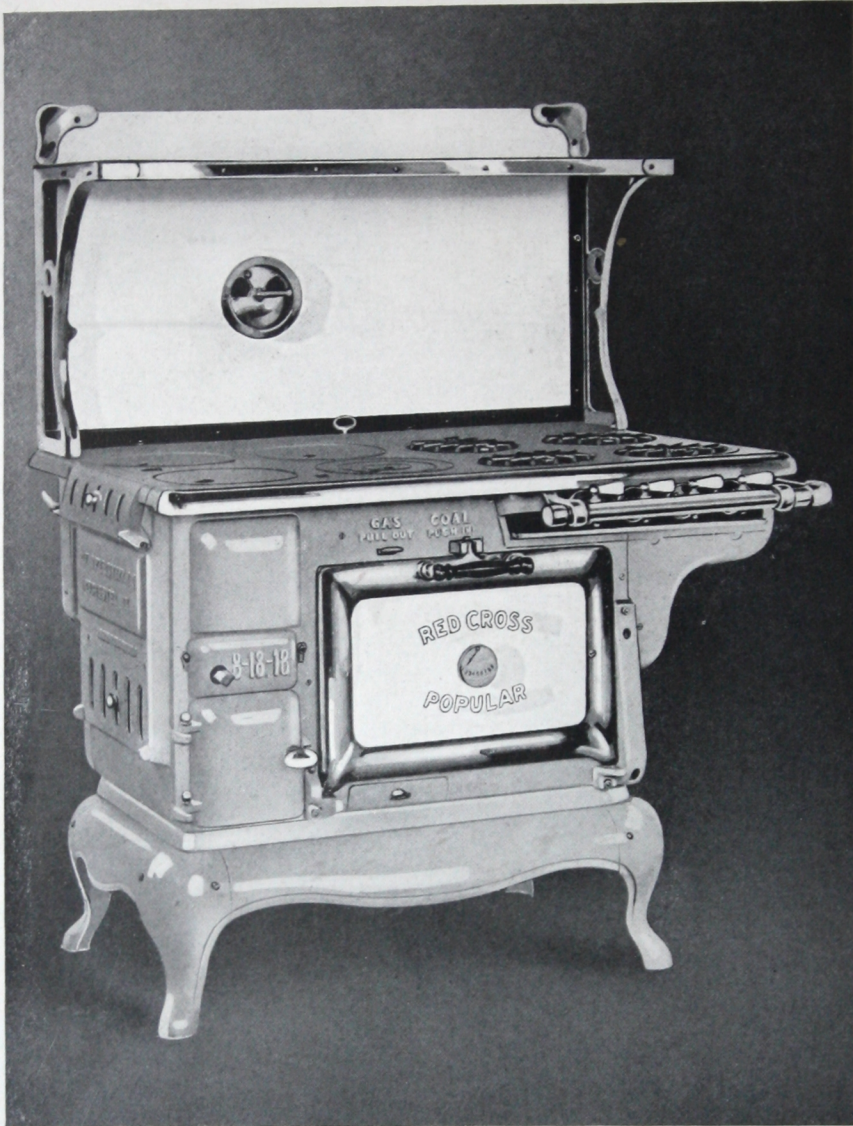
DROP OVEN DOOR WHICH FORMS A CONVENIENT SHELF—FULL 18-in. OVEN

The drop oven door forms a convenient shelf for removing contents of oven for inspection, basting, etc. It also makes possible the use of a spring action safety catch and bar handle—this handle being always cool and convenient for use.

Note the full 18-inch oven. All the oven space is available for use in a Red Cross Combination Range. There are no obstructions or baffle plates to provide for.



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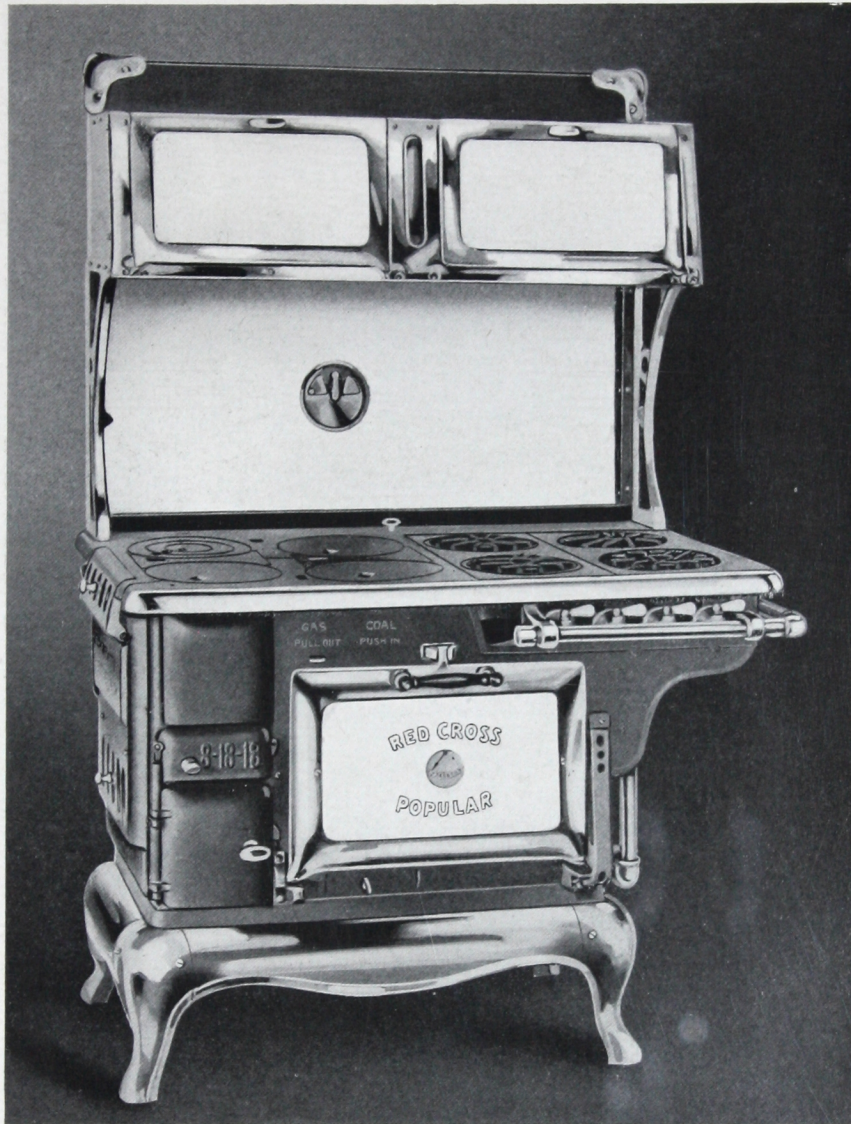
8-18-G RED CROSS POPULAR

with High Shelf

A very convenient model for the housewife demanding maximum efficiency at minimum expense. Equipped with combination oven for baking with gas and coal. Cooking top has four covers for gas and four covers for coal. High Shelf insures ample working space. Finished in lustrous gray enamel or velvet black with white enamel oven door panel and splashers back on either finish.

Baking Oven.....	18 x 18 x 11 in. high
Cooking Top.....	25 x 39 inches
Floor Space.....	25 x 40½ in. over all
Height to Cooking Top.....	30½ in.
Fire Box.....	13½ x 6 in.; 10 in. deep

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8-18-G RED CROSS POPULAR
with High Warming Closet

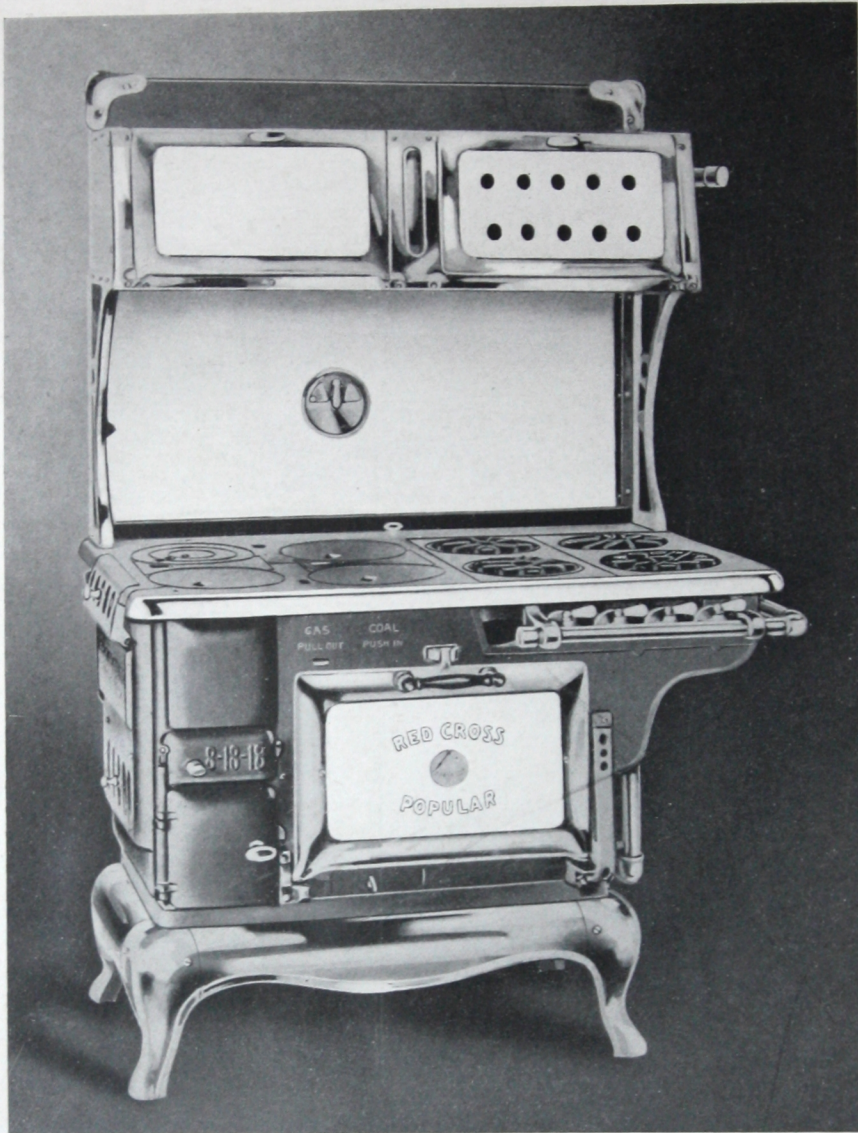
The High Warming Closet on this style range solves the perplexing problem of keeping meals hot and savory when serving is delayed. Baking with both gas and coal is done in the combination oven. Cooking top has four covers each for gas and coal. Finished in lustrous gray enamel or velvet black—both finishes have white enamel oven door panel and splashers back with plain nickel trim.

Baking oven.....	18 x 18 x 11 in. high
Cooking Top.....	25 x 39 in.
Floor Space.....	25 x 40½ inches over all
Height to Cooking Top.....	30½ in.
Fire Box.....	13½ x 6 in.; 10 in. deep

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8-18-G RED CROSS POPULAR

with High Warming Closet and Broiler

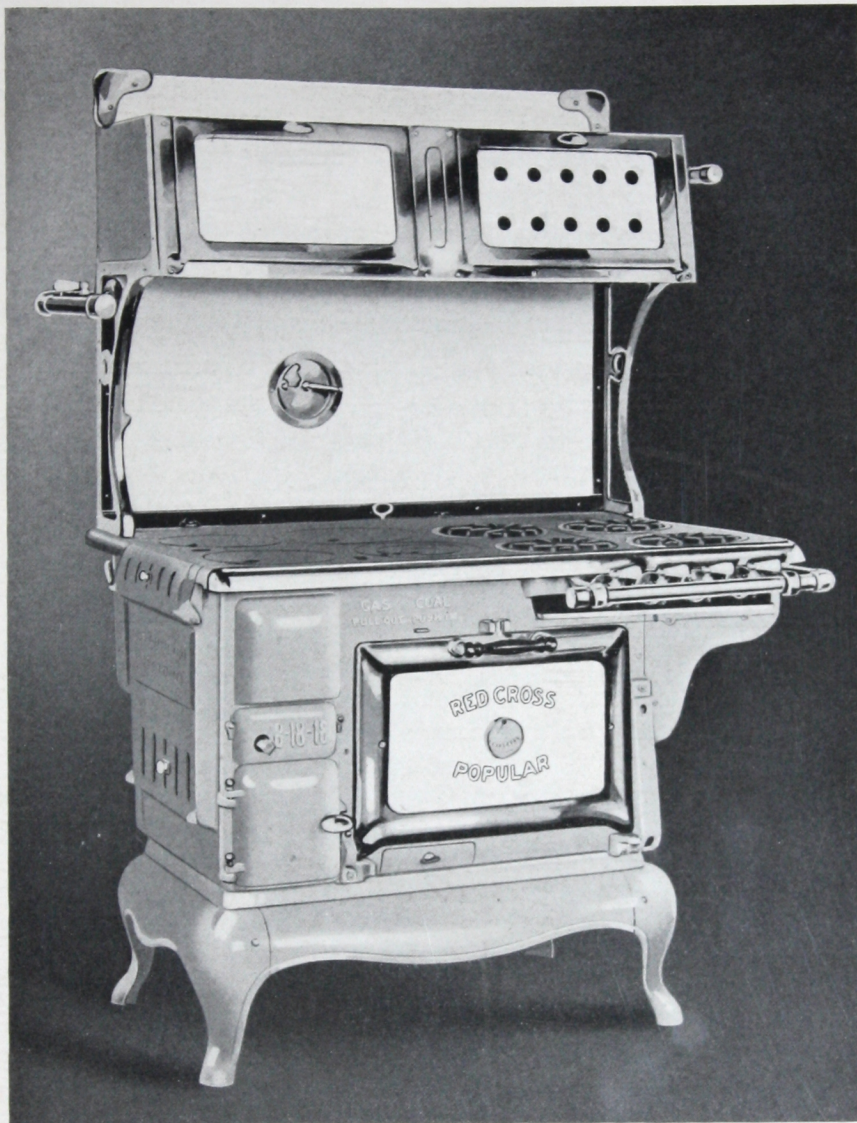
In addition to the convenience of a High Warming Closet, this style Red Cross Popular provides a separate compartment for broiling and is equipped with a white enamel broiler pan and nicked wire rack. The cooking top has four covers each for gas and coal. Combination oven for baking with gas or coal. Lustrous gray enamel finish or velvet black.

Baking Oven.....	18 x 18 x 11 in. high
Cooking Top.....	25 x 39 in.
Floor Space.....	25 x 40½ in. over all
Height to Cooking Top.....	30½ in.
Fire Box.....	13½ x 6 in.; 10 in. deep

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RED CROSS
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8-18-G RED CROSS POPULAR
with High Pastry Oven and Broiler

The High Warming Oven on this range is equipped with a gas burner for baking pastries. The separate compartment and equipment for broiling is also provided. All regular, heavy baking is done in the combination oven with gas or coal. Cooking top has four covers each for gas and coal. Finished in lustrous gray enamel or velvet black.

Baking Oven (combination)	18 x 18 x 11 in. high
Pastry Oven (high)	16 x 12½ x 8¼ in. high
Cooking Top	25 x 39 in.
Floor Space	25 x 40½ in. over all
Height to Cooking Top	30½ in.
Fire Box	13½ x 6 in.; 10 in. deep

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RED CROSS POPULAR RANGE

Series C—with Elevated Baking and Broiling Ovens

TO minimize kitchen labor—to provide tastiness of foods—to beautify the housewife's kitchen—these have been the ideals behind the development of this Series C Red Cross Popular Range.

There is real pleasure in cooking for family or guests with this efficient range. Its many labor-saving features and advantages lend themselves to that happiness and contentment which can be reflected only through the actual experience of using the range.

There is no combination oven in the Series C Red Cross Popular. Its lower oven is used for baking with coal only.

The Elevated Oven on the right is for baking with gas. This is a full 18-inch oven with a cast iron bottom to insure its even baking qualities. The walls are double lined and asbestos insulated; the linings are easily removable, making it possible to keep the interior of the oven sweet and clean at all times. In this spacious Elevated Baking Oven there is room to take care of the baking requirements of more than the average family. The door has a glass panel, making it unnecessary to remove contents of oven for inspection.

The Elevated Oven on the left provides complete facilities for genuine broiling with gas. There is a separate broiling burner; the oven is equipped with a white porcelain enameled broiling pan and nicked wire rack. The linings in this broiling oven are also easily removable for cleansing.

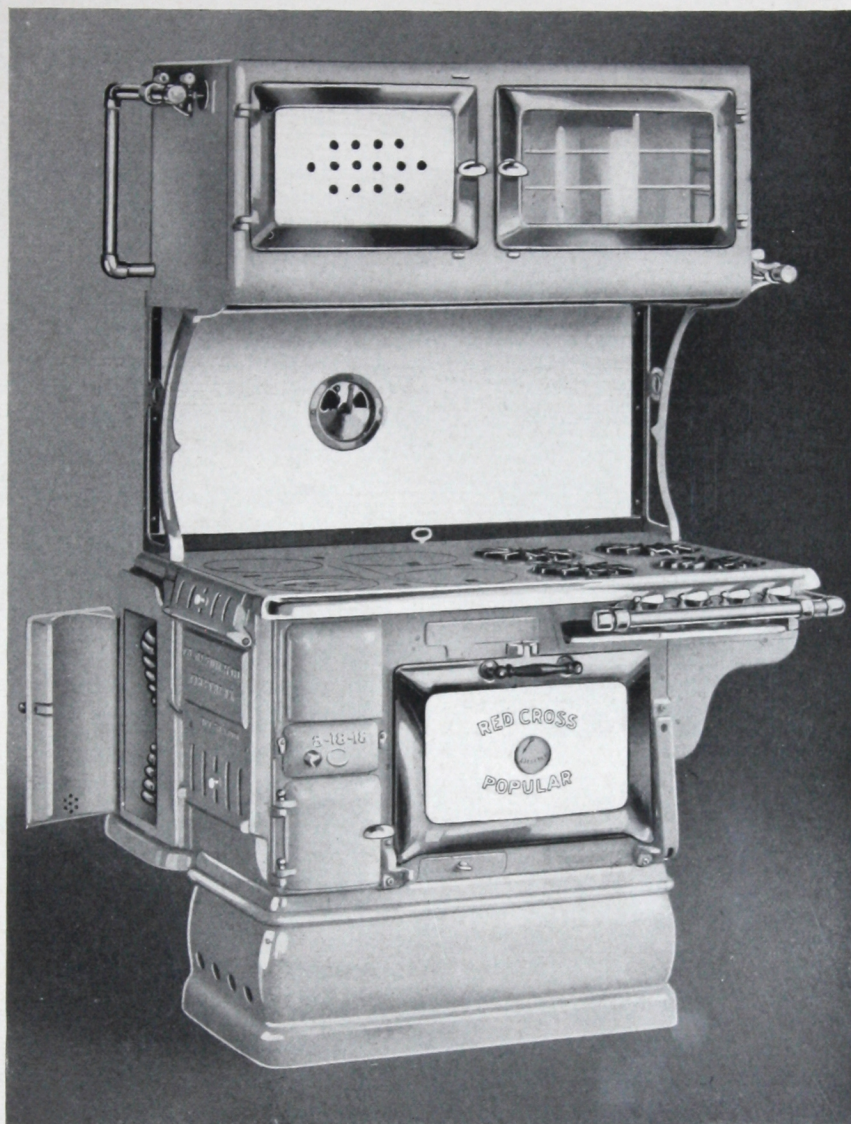
The beautiful design of the Series C Red Cross Popular, plus the imposing appearance and efficiency of its Elevated Baking and Broiling Ovens, make this a splendid range for the housewife who demands a complete cooking and baking equipment, for both gas and coal, at a moderate cost.

When ordering, always specify whether range is to be used with manufactured or natural gas.

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"Good Cooking Made Certain"



8-18-C RED CROSS POPULAR
with Elevated Baking and Broiling Ovens

This Series C Popular has no combination oven—the lower baking oven is used with coal only. The Elevated Ovens provide the facilities for baking and broiling with gas. Four covers each for gas and coal are on the cooking top. The Red Cross Gas Water Heater shown on this range is extra equipment. Leg Base may be furnished with the range instead of the Cabinet Base, if preferred. Lustrous gray enamel finish or velvet black.

Baking Oven (lower for Coal) . . . 18 x 18 x 11 in. high	Cooking Top 25 x 39 in.
Baking Oven (elevated for Gas) 18 x 16 x 11 in. high	Floor Space 25 x 40½ in. over all
Broiling Oven (elevated for Gas) 16 x 16 x 11 in. high	Height to Cooking Top 30½ in.
Fire Box 13½ x 6 in.; 10 in. deep	

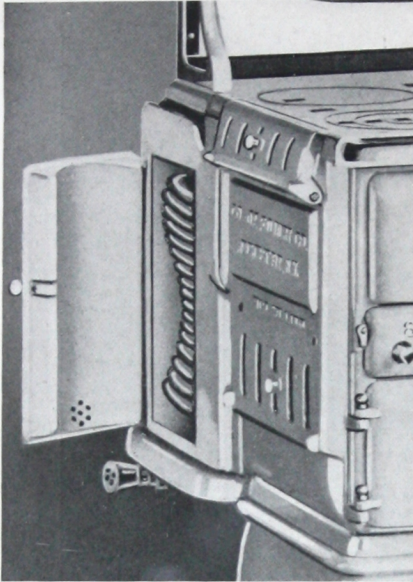
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RED CROSS
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REDCROSS GAS WATER HEATER

Makes Steaming Hot Water Available the Year 'Round!



This gas water heating unit is adaptable to all Red Cross Popular Ranges shown in this catalog. It is a comfort and a convenience.

Constructed with a spiral copper coil, like any efficient water heater, and encased in a special compartment which is porcelain enameled inside and out to prevent rust and corrosion—it is a most efficient water heater.

When connected with the range, it heats in direct circulation with the regular coal water front and both may be used at the same time, if desired.

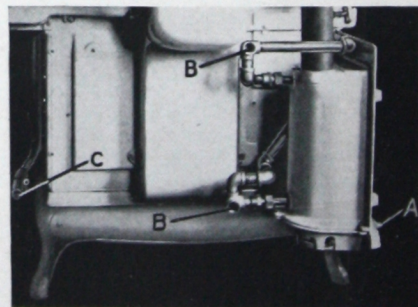
Located where it is convenient to operate, yet where it is not obtrusive and requires no extra room, this unit eliminates the necessity of an extra tank heater.

8 REASONS FOR WATER HEATING EFFICIENCY

- 1—Located where it does not interfere with the range itself.
- 2—Has over 14 feet of $\frac{3}{4}$ -in. copper coil with 386 square inches of heating surface.
- 3—Only one gas burner. Scientifically ventilated and arranged for low operating cost.
- 4—Water front and copper coil are separate units. This eliminates leaky coils in the fire box.
- 5—Dust or ashes cannot clog the gas burner. It's not in the fire box.
- 6—Porcelain enamel inside and out. Cannot rust or corrode.
- 7—Plumbing much simpler than with separate water heater. Pipes back of range, out of sight.
- 8—If occasion demands, heater can be removed from range and set up separately in any desired location.

PLUMBING MORE SIMPLE THAN WITH AN ORDINARY WATER FRONT

The Red Cross Gas Water Heater is shipped complete with all pipe connections and fittings. The picture shows how these are assembled—for convenience in assembling all fittings are numbered in the order of assembly and the plumber is enabled to make connections quickly.



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RED CROSS FEATURES OF INTEREST!

POLISHED TOPS

A POLISHED top is a very desirable and attractive feature to most modern housewives. It eliminates blacking and is easily cleaned. Where it is desired to equip a Red Cross Range in velvet black finish, with a polished top, this must be ordered as an extra. All Red Cross Ranges in gray enamel finish have the polished top as regular equipment.

FIRE BOX LININGS

Brick linings are furnished for hard coal and cast iron linings for soft coal, wood or coke, in all Red Cross Ranges. If other than hard coal is to be burned, it must be specified in ordering the range.

Red Cross Fire Box Linings are high grade in every respect. The bricks are heavy and rugged—of sufficient thickness to give long, durable service. The Cast Iron Linings are extra heavy, made in sections and accurately fitted. Both types of linings are easily removable for changing or replacement.

WATER FRONTS

A water front may be installed in any size or style Red Cross Combination Range. The Red Cross water front is of extremely heavy construction and large capacity. Each water front is carefully tested under pressure and can be relied upon to give good service and an ample supply of hot water.

NICKELING

An exceptionally good grade of heavy nickel work on all Red Cross Ranges results in a lasting finish of much beauty. Where possible, the design of the nickel work is always plain, making it easy to clean and keep clean. All Red Cross Ranges are equipped with loose nickel borders on the cooking top, making it possible to lift them off for easy and frequent cleansing.

PORCELAIN ENAMELING

The lustrous gray enamel on Red Cross Ranges is genuine porcelain enamel. Extreme care is used in its application—it is fused right into the iron. Experts skilled in the art produce this beautiful, lasting finish. The enameling on Red Cross Ranges is done in our own factory in one of the largest and best equipped plants in the country devoted to range enameling exclusively.

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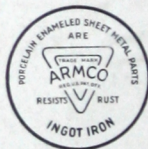
Manufactured by
CO-OPERATIVE FOUNDRY COMPANY

ROCHESTER, NEW YORK

*Makers of Ranges, Furnaces and Heaters exclusively
for more than half a century*

Western Branch :

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